1: Holmberg--25 [3] (1941-42) 1950 Siriono
116, 224, 251

"After the band has dispersed and the principal kill has been made, strays are run down and slain. It is only after no more animals are available that the slaughter is stopped. The hunters then meet at the place where the kill began, dragging all the game to that spot. If the day is yet young, i.e., before noon, if the kill is such that it can be carried home, and if the camp is not far away, they may set out for the house at once. Usually, however, they decide to remain overnight in the forest and roast the meat. If it is late in the day, they spend most of the night preparing and roasting the game, and on the following day, after an all night feed, carry the roasted meat to the camp in rude motacú palm baskets. In case raw game must be left in the forest for a night, the viscera are removed, and the carcasses, covered with palm leaves, are tied in a tree to safeguard them from ants and jaguars. On the following day the women are sent to bring in the game."

1: Holmberg--34 (1941-42) 1950 Siriono
116, 251

"The preservation of food is almost unknown. In this tropical climate fresh meat must be cooked within 8 hours after it is killed in order to prevent spoilage. The Siriono, moreover, have no salt with which to preserve meat, nor have they developed any techniques of drying and smoking meat to render it edible for more than 2 or 3 days. Considering the rude methods by which game is bagged, of course, the catch is rarely so large that it cannot be easily consumed within a day or two. If, however, the amount of game is greater than can be immediately eaten, the excess meat is left lying on a low platform under which a fire is kept smouldering to preserve it. It thus remains edible for about 3 days."

1: Holmberg--34 [2] (1941-42) 1950 Siriono
116, 251, 185, 461

"Since no hunting takes place when one has meat on hand, the immediate surplus is never replenished. Hence even under the best of conditions the Indians can never be sure of possessing a meat supply for more than the 3 days that it can be preserved by their crude methods.

Foresight in another respect does exist. On hunting and gathering trips the Siriono like especially to encounter tortoises, because these can be collected and preserved alive over considerable periods of time. Tortoises are relatively abundant in the environment, and a lucky hunter may sometimes return with as many as 8 or 10 of them, each of which may weigh from 8 to 10 pounds. They can be tied up with liana and kept alive for about a week, thus insuring a man and his family a meat supply for as long a time. In instances of this kind, one or two tortoises are usually butchered each day. In the meantime the hunter spends his time eating and loafing and does not go out on the hunt again until the supply is exhausted. I have seen hunters who, under these conditions, rarely moved from their hammocks for an entire week."

1: Holmberg--34 [3] (1941-42) 1950 Siriono
116, 251, 241, 262

"Maize is the only agricultural product that is ever stored in any quantity. Immediately after each harvest the various families tie their surplus ears of maize (in the husk) on to poles in the shelter. At this time a few of the larger ears are selected and put away in a basket for seed; the rest are gradually eaten until the supply is exhausted. Since crops are never very large, the surplus quantity of maize rarely lasts for more than a month after harvest. Thus, although two crops may be planted by a family during the year, maize is actually eaten in abundance for only about 2 months, that is, for about a month following each harvest."

1: Holmberg--34 [4] (1941-42) 1950 Siriono
116, 251, 262, 244

"Manioc and camotes also are not stored, nor is the former made into flour. Both manioc and camotes are dug from the ground and eaten as they mature. When manioc is extracted, a few of the tubers may be planted at the same time so as to have some plants constantly maturing, but under aboriginal conditions the supply of both manioc and camotes, like that of maize, is never very abundant, and when the crop is mature it is quickly exhausted. It is a rare family that has manioc to eat the year around (I never knew of one), or camotes to eat for more than a month or two after the harvest."

1: Holmberg--34 [5] (1941-42) 1950 Siriono
116, 251, 261

"Wild fruits and other edible forest products are likewise never preserved or stored. Once the season of wild foods has passed they are not eaten again until the next season comes around.

With respect to the food supply in general it can be said that, except for certain agricultural products like manioc, maize, and camotes, reserves for more than 2 or 3 days are never built up. Fortunately the environment offers a constant source of some foods, like palm cabbage, so that even though hunger is often intense starvation is never imminent."